



We at Five Steakhouse take great pride in sourcing the freshest and highest quality local ingredients available. We use a group of remarkable vendors such as Recovery Park Farms (Detroit), Earthy Delights (Okemos), Guernsey's Dairy (Northville), Zingerman's Creamery (Ann Arbor), Farm Field Table Butchery (Ferndale), Featherstone Garden (Detroit), DelBene Produce (Detroit), Northern Haserot (Cleveland), Fortune Fish and Gourmet (Chicago), and Sysco Detroit (Canton).

Executive
Chef
SEAN MOHAN

SMALL PLATES AND SHARED TASTES

MOLLY MALONE 14

p.e.i. mussels, littleneck clams, beer mustard, applewood bacon, marble potatoes, garlic butter, pickled shallots

CALAMARI FRITTI 13

pickled chilies, fried capers, garden sprouts, preserved lemon, fennel pomodoro

ARTICHOKE DIP 15

baby spinach, boursin cheese, roasted artichoke hearts, reggiano, wood-grilled flatbread, crackers

MARROW 14

slow-roasted, foraged mushrooms, warm shallot vinaigrette, mustard seed, cured root vegetables, grilled stirato

BACON 'N' EGGS 12

calabrese deviled local eggs, house bourbon bacon slabs, maple spun sugar, bitter greens, confit tomato, lemon-mustard vinaigrette

SEARED PRIME STEAK TIPS* 17

seasonal mushrooms, caramelized cipollini, applewood bacon, bourbon demi crème, smoked blue cheese, flatbread

LOBSTER PIEROGI 17

maine lobster, celery root, fennel, truffle, gruyère, pickled mustard seed, black garlic aioli, crème fraîche

MEAT & CHEESE 20

chef's inspiration of cured and smoked meats, local and artisanal cheeses, seasonal accoutrements

SEAFOOD COCKTAIL 20

chardonnay-poached tiger shrimp, alaskan snow crab claws, house-smoked chilled diver scallops, traditional horseradish chili sauce, rémoulade, preserved lemon, garden shoots

SOUP & SALAD

FIVE ONION 8

caramelized vidalia and red onion, shallot, scallion, garlic, madeira broth, gruyère brioche gratin

VENISON CHILI 8

durham ranch venison, kidney beans, guajillo mole, bourbon, san marzano tomato, pinconning cheese, scallion

CAESAR 8

romaine hearts, reggiano 'two ways', traditional garlic anchovy dressing, stirato crostini

WEDGE SALAD 8

baby iceberg, house applewood bacon, cured tomato, smoked blue cheese, pickled shallots, buttermilk ranch

URBAN GARDEN SALAD 8

artisan lettuces, shaved fennel, cider-poached pear, black currants, pickled butternut squash, marcona almonds, zingerman's fresh goat cheese, meyer lemon vinaigrette

all of our salads may be finished with your choice of our house-made dressings:

red wine vinaigrette, smoked blue cheese dressing, buttermilk ranch, meyer lemon vinaigrette

SHAREABLE SIDES

POTATOES AND SUCH 8 each

aligot potatoes | truffle-parm frites | griddled goat cheese polenta | loaded marbles | ancient grain risotto

VEGETABLES 8 each

charred asparagus | foraged mushrooms | fried brussels sprouts | whiskey glazed carrots | creamed kale

FIVE CHEESE MAC 8

campanelle, bacon, smoked gouda, pinconning, gruyère, mascarpone, reggiano-brioche crust

FIVE SIGNATURE PANKO ONION RINGS 8

pickled chilies, spicy garlic aioli



We proudly offer
 Angus Reserve,
 USDA Prime, Snake
 River Farms American
 wagyu, Kurobuta pork,
 MSC-certified seafood,
 Durham Ranch
 Cervena venison,
 Japanese A5 wagyu,
 and meats from a
 network of the premier
 ranches and pastures
 across the globe.
 Our hand-cut steaks
 are chosen from the
 top 2% of grain- and
 grass-fed beef in the
 world, and aged a
 minimum of 28 days.

Our steaks and chops
 are served
 at the following
 temperature requests:

Blue – cold red center,
 practically raw.

Rare – cool red center.

Medium Rare – luke-
 warm reddish center.

Medium – warm
 reddish-pink center.

Medium Well – warm
 pinkish-brown center.

Well – hot brown
 center, no pink.

Burnt – fully charred
 crust, hot brown
 center, dry as a bone.

We only know how
 to prepare our food
 fresh to order;
 please allow proper
 cooking and resting
 time for larger cuts.

Executive Chef
SEAN MOHAN

STAPLES AND SEAFOOD

SURF/TURF* 55

angus reserve filet mignon, poached lobster tail, truffled aligot potatoes, baby vegetables, bearnaise, demi, garden shoots

PORTUGUESE SEAFOOD ‘CALDEIRADA’ 33

sea scallops, tiger shrimp, p.e.i. mussels, littleneck clams, finfish, snow crab claws, bell pepper, marble potatoes, house chouriço sausage, coriander leaves, tomato-saffron broth

SHORT RIB ‘OSSO BUCO’ 36

48-hour braise, matignon vegetables, roasted baby carrots, griddled goat cheese polenta, barolo glacé, gremolata

ROASTED VERLASSO SALMON* 32

ancient grain risotto, pickled golden beets, wilted greens, cucumber-dill labneh, garden shoots, citrus vinaigrette

CORIANDER-CRUSTED CHILEAN SEA BASS* 35

coconut-bamboo rice, cured root vegetables, shaved radish, red curry broth, black garlic emulsion, scallion

JOYCE FARMS CHICKEN ‘PAPRIKASH’ 29

free-range organic breast, chanterelle mousseline, herbed spätzle, creamed kale, paprika raguôt, crème fraîche

MUSHROOM ‘PELMENI’ 26

wild mushroom and farmer's cheese dumplings, beetroot purée, braised cabbage, baby carrots, horseradish crème fraîche

1400° BROILED PREMIUM STEAKS AND CHOPS*

all cuts are finished with herbed garlic butter and presented with your choice of detroit zip sauce, béarnaise, or bourbon demi-glace.

ANGUS RESERVE CULOTTE SIRLOIN – 8OZ. 32

SNAKE RIVER FARMS KUROBUTA PORK CHOP – 12OZ. 34

ANGUS RESERVE FILET MIGNON – 8OZ. 40

SNAKE RIVER FARMS WAGYU DELMONICO RIBEYE – 14OZ. 48

DURHAM RANCH CERVENA VENISON ‘HALF RACK’ – 14OZ. 51

USDA PRIME 35 DAY DRY-AGED NEW YORK STRIP – 14OZ. 55

SNAKE RIVER FARMS WAGYU TOMAHAWK RIBEYE FOR TWO – 32OZ. 95

FARM FIELD TABLE MICHIGAN WAGYU – MKT

(rotating cuts and sizes available, please inquire for more details)

JAPANESE A5 WAGYU – MKT

(rotating cuts and sizes available, please inquire for more details)

Five's signature ragu: wild mushrooms, bacon, caramelized cipollini onions, bourbon demi crème 5

toppings: roasted bone marrow 9 | crab oscar 12 | shrimp scampi (4) 12 | seared U-10 scallops (3) 15 | broiled lobster tail (6oz) 20

crusts: au poivre – mixed peppercorns, bourbon demi crème 3 | smoked blue cheese, cajun spice brûlée 3

Split plate charge: \$5.00. For parties of six or more a 22% gratuity will be added to the check. Certain menu items can be prepared allergen free; please notify your server of your dietary restrictions and preferences.

***Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a chance of a food-borne illness.**